Fourth Generation Digital Restaurant with high speed Service

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Abstract - In the most recent year the eatery business has survived numerous progression. Anyway, there is a zone that should have improved since a very long while. While technology is changing the way we do almost everything, menu cards are still mostly untouched - although they have several disadvantages that can be improved significantly by a digital approach. The Digital Restaurants project aims to improve this situation. Buyers today are adjusted tocooperate with computer frameworks in many numerous part of their day today life. Now and then we even lean toward them to customary strategies, particularly when they help to offer quick and advantageous support.

1. Introduction

Some of the time we even favour them to conventional strategies, particularly when they help to offer quick and advantageous support

The advancement of innovation is expanding quickly. This is proven by numerous things can drenching innovation such a cell phone. The cell phones, for example, PDAs, tablets, and PDAs, can incorporated with different gadgets like PC or LCD screen, may use to set up an organization of data and correspondence innovation .The means of menu request, in the eatery, for the most part will increase a few issues, for models: bring time on the grounds that the food request is composed utilize a pen and paper, there is a likelihood that it traded with the others shoppers have, and no data about the load of food whether accessible or not, that causing the server revisitation of buyers and ask it again the substitution. This exploration expects to disclose how to actualize an application that can be utilized to make the food requesting the café carefully. The technique begins when the shoppers are served by utilizing a computerized menu board. At that point, the shopper's organization is embedded through that gadget. After the requesting completed, it sent straightforwardly to the kitchen through Bluetooth which associated with a kitchen's LCD. So as to make simple kitchen, it is shown through LCD screen, so the chance of off base the request cycle will limit. After it is finished, kitcheners will post a status for the quantity of table's requesting that prepared to serve to the framework. At last, the robot will get the requesting and bring it as indicated by the rundown of the quantity of the request that is in the framework.

2. Literature Review

The eatery is a most loved spot to spend time with loved ones. Be that as it may, in the Cafés some of the time have a significant issue such set aside a long effort to serve the food request on the grounds that getting a ton of requests. It very well may be befuddling culinary specialists in arranging which requests must be handled first. Deferrals in serving food which has mentioned by the shoppers can frustrate and not fulfilled them. That thing can make a terrible picture of the eateries so they' bid is diminished. This hindrance can be limited by setting up a framework which paces up its cycle utilizing a

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computerized innovation. It might help the administration of cafés by empowering them to make themselves request through tablets which have given. The request's information sent legitimately to the kitchen region that saw on LCD through Bluetooth network. From that point forward, the request can be handled quickly by cooks. When the request is finished it is handover to robot and continues to separate table number.

3. PROPOSED SYSTEM

In this framework client arranges the food by utilizing android based touchpad. Figure shows the framework design, which spread three primary territories of the eatery: the serving zone, the café proprietor's working work area (clerk table), and the kitchen. Client first requests the food from the touchpad taking a gander at different mix of food which is additionally conveyed to the kitchen for satisfying the request and the equivalent is passed for charging at every client's tablet



Figure: Working of Proposed System

Following are the major system functionalities in the proposed system-

1. Tablet on Table

There will be a tablet on each table. This will allow the clients to scrutinize the food things the same number of times as they wish. Client can see the proposals for a specific menu thing created by the framework. Client can enter his/her subtleties during charge installment. This causes the Café proprietor to dissect the administration and can inform the client with respect to various proposals through messages or messages.

2. Suggestions for Customer

The hotel administrator can post different unions of menu things on tablet. This will assist the customer with submitting the best request and heighten deals.

3. Attractive Presentation

The Menu is composed in an appealing manner. There are pictures of each food thing which will make the perspective on clients more clear about how the food will look like after conveyance. There is an appealing utilization of different subjects and shading plans.

4. Modifiable Menu

The menu can be adjusted by the Administrator chief. Administrator chief can include, update, and erase menu things.

5. Market container investigation for a restaurant.

Producing successive thing sets from the past set requests and recommending their blends to clients, this information can likewise be utilized for advancing the other non-regular things.

6. Client relationship the management

In view of the characterization in k-implies fitting instant messages are sent to clients offering them alluring limits and other reasonable arrangements.

4. Implementation

This system is build around microcontroller Atmega 328p.system consist of liquid crystal display with 16 characters in two rows, and Bluetooth module HC-05 for communication. Switches are available at transmitter side for ordering purpose, these module are connected to IO ports of Atmega 328p as described.

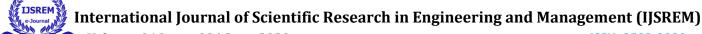
Bluetooth module HC-05 on D3& D4, LCD 16*2 display module on D5 to D10 and switches on D11, D12 &D14.

We are using centre- tap transformer as a power source on receiving side as this part will be stationary and transmitter side will be moving so here we will be using battery.

ROBOT

Robot is design using Atmega 8, IR sensors and motor driver. An start switches also interface DC motor having 150rpm interface to microcontroller

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through motor driver ICL298.motors are connected on PORT C and IR sensor are connected on PORT D.IRsensors will guide robot from start (kitchen) to destination (table). As soon as the robot to delivers the order, it will continue to move & takes the exit path which bends into kitchen, robot will be fully operated.

Antenna BT ATMEGA 328P LCD DISPLAY MICROCONTRO LLER Switches RECEIVER Ground

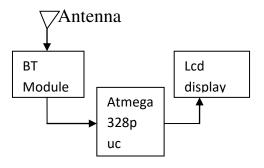


Fig. Block diagram

5. PROBLEM SYSTEM

- •Many times in inn we need to trust that server will provide our request for food.
- •This makes issue when there is surge in lodging particularly in celebration seasons and by and large on ends of the week.
- •Main goal of our undertaking to keep away from such issues and to offer answer for such issue.
- •In this undertaking we can utilize remote correspondence.

- •Today's strategy for menu requesting framework incorporates more human endeavors for getting a request from the client.
- •Giving the client a menu card on their table and furthermore charging is a unique consideration need to pay for each table and their requests.
- •The menu requesting through an electronic framework interface will get an extreme reaction from the clients because of the efficient philosophy and more brilliant approach to convey.

6. Project scope

In current conventional eating conditions, some type of physical static menu is used to pass on the accessible food and refreshment decisions to clients. Said menus are for the most part paper put together and subsequently force limitations with respect to the printed land accessible and the capacity a restaurateur needs to refresh them. This report indicates the necessities for a café paper menu and requesting substitution procedure to mitigate the issues related with the current old technique. Two related ideas are enveloped by the overall extent of the Eatery Menu and Requesting Framework. The first relates to the substitution of paper-based menus utilizing an electronic arrangement and the second encompasses the way toward moving said electronic requests to the kitchen for planning. It ought to be noticed that while the proposed procedure consolidates the utilization of different equipment segments, the essential focal point of the introduced SRS identifies with the constituent programming components.

7. Conclusion

This examination just investigates how food requesting components in cafés utilize portable based innovation.

The simplicity created is to supplant the utilization of paper and pen to computerized gadgets when making orders.

What's more, this framework can synchronize the worker PC in the kitchen with advanced gadgets, for example,

Tablets/advanced mobile phones that request information can be straightforwardly shown on the LCD screen. Without a doubt, this can decrease the

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degree of mistakes that happen in the kitchen at the hour of preparing the shopper's organization.

8. Future work

After the application was sent and the analysis was directed in the restaurant, the venture group invested more energy at the eatery to comprehend the client response of the new framework. The perception additionally assisted with dissecting the genuine tasks of the eatery, and the related upgrades in the application can make it more supportive for the request handling movement.

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